BRUNCH ABOVE

BIRD'S NEST

STARTERS

Buttermilk Biscuit or Lemon Scone 6
whipped honey butter * fruit jam

Cinnamon 'Palmier' Roll 6
puff pastry * cinnamon * vanilla cream cheese frosting

Almond Puff Pastry Croissant 6
puff pastry * cream cheese frosting

Lobster & Shrimp Chowdah' 12 / 18
lobster & shrimp * bacon * lobster cream * corn & squash * crema * guajillo chile oil * chives

Cheese Puffs 10 GF
tapioca* sharp cheddar cheese * eggs * cream

Fruit Bowl 8 GF * DF
berries * citrus syrup

Brunch Salad 9 / 14 GF · DF
field greens & frisee * tomatoes * cucumber * quinoa * pepitas * arugala * frisee *avacado * blueberries * citrus vinaigrette

MOUNTAIN-SIDES

2 Eggs, Any Style 5 GF * DF
Parmesan Breakfast Potatoes 7 GF
Candied Black Pepper Bacon 8 GF * DF
White Corn Grits 6 GF

SWEET THINGS

Bird's Nest Cheesecake 12
Graham cracker * lemon & ricotta * lemon curd * blueberries

Blueberry, Strawberry or Raspberry Tarts 7
tart crust * lemon curd * fruit * citrus glaze

Chocolate & PB Tart 8
peanut butter truffle * chocolate * dulce de leche * peanuts

Chocolate Brownie & Ice Cream
10
chocolate brownie * chocolate ganache * dulche de leche peanuts

HEROES

Bourbon & Banana French Toast 12/17/22
1, 2 or 3 brioche * caramelized banana * bourbon maple syrup * mascarpone * candied pecans

Lemon-Ricotta Pancakes 12 / 17 / 22
1, 2 or 3 pancakes * warm huckleberries & citrus-syrup * mascarpone * lemon curd * pistachio crumble

The Country Brunch 22
2 eggs * bacon * hash browns * scone or biscuit * grilled tomato * whipped honey-butter * fruit compote

Veggie or Beef Burrito 14 / 16
tortilla * eggs * sauteed veg * cheese * salsa rojo & verde * crema * arugala & frisee * citrus honey vinaigrette

Biscuits & Elk Gravy 20
buttermilk biscuits * elk, cheddar & jalapeño sausage * bacon & black pepper gravy * two up eggs * pickled shallots

Tomato-Avocado Benedict 25 GF
charred tomato * avocado * soft eggs * potato rösti * avocado crema * asparagus * pickled red onions * mixed lettuce & endive * citrus-honey vinaigrette

Short Rib Benedict 34 GF
red wine-braised short rib · potato rosti · caramelized onion · soft eggs · salsa verde · pickled mustard seeds * mixed lettuce & endive * citrus-honey vinaigrette

Bacon & Leek Quiche 21
euro-style tart dough * smoked bacon lardons & stewed leeks * custard * mixed lettuce & endive * citrus honey vinaigrette

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Brunch Bowl 18 GF * DF

roasted sweet potato * mixed lettuce & endive * citrus vinaigrette * crispy chick peas * quinoa, toasted pepitas & scallions * avocado * soft eggs

Smoked Salmon Tartine 28

smoked salmon * toasted sourdough * up eggs * crème fraîche * mixed lettuce & endive * cucumber * cherry tomatoes * fried capers * pickled shallot * 'everything bagel' spices * chives

Brunch Above Burger 24

6 oz angus beef * toasted brioche bun * swiss cheese * up egg * charred tomato * lettuce * pickled jalapeno & red onion * chipotle aioli * potato chips * add bacon 4

COCKTAILS

Mimosa prosecco · oj 8
Bottomless Mimosa prosecco · oj 20
Bloody Mary elevate vodka · mix 12
Manmosa lumpy draft · oj · vodka 10
Amethyst gin · prosecco · lemon 12
Hugo Spritz elderflower prosecco soda mint 12
Michelada lumpy draft · lime · bloody · tajin rim 10

ZERO PROOF

Virgin Bloody Mary 8
Orange Juice 4
OZO Drip Coffee 4
Latte 6
Cappuccino 6
Matcha / Chai 7

DRAFT

Rockcut Galactic Portal 7
Lumpy Ridge Rancho Deluxe 7

CANS

Stem Cider Off Dry 7
Sippin Pretty Guava Lime 7

SPARKLING

Giuseppe & Luigi **Prosecco**, It 9 / 36
Maison Foucher **Cremant** Brut, Fr 12/48
Ragana Il Mostro Bianco **Frizzante**, It 50
Brice Rose Extra Brut **Champagne** NV 80
Lahert Blanc de Blancs **Champagne** 85
Vincey Grand Cru **Champagne** '19 120
Ca' del Bosco Prestige NV **Franciacorta** Magnum 1.5 L 120

WHITE

La Salita **Chard**, Langhe, It '25 10 / 40
Le Coeur de la Reine **Sauvignon Blanc**, Touraine, Fr '25 12 / 48
Adelsheim **Chardonnay**, Willamette 50
Willamette Valley Vineyards **Riesling**, Willamette Valley, Or '23 50
Jadot **Aligote**, Bouzeron, Fr '22 50
Pax Mahle **Chenin Blanc**, Ca '25 60
Orin Swift Mannequin **Chard**, Ca '22 70
Vattan MK **Sauv Blanc**, Sancerre '25 75

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

RED

Mesclances Charmes **Rose**, Fr 12 / 48
La Salita **Barbera**, Asti, It ’25 10 / 40
Yama **Pinot Noir**, Willamette ‘23 15 / 60
Thevenet **Pinot Noir**, Bourgogne ‘24 60
Berthoux Chaume Ronde **Pinot Noir**, Bourgogne, Fr ’23 65
Famille Dutraive **Gamay**, Fleurie’23 70
Chateau Samion **Merlot-Cab Franc**, Lalande-de-Pomerol, Fr ’21 90
Kosta Browne **Pinot Noir**, RR, Ca ’23 135

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.